

PLATO'S

ALL DAY MENU

A menu crafted to highlight seasonality and the diversity of fresh local ingredients.

Prices and menus subject to frequent change

Parties of 5 or more subject to a 20% gratuity

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

STARTERS & SALADS

Confit Chicken Wings 18

pickled vegetables, buffalo style sauce, ranch

Caesar Salad 17

hearts of romaine, focaccia croutons, white anchovy
grilled chicken + 9 | steak or salmon + 18

Summer Mixed Greens 18

heirloom cherry tomatoes, cucumbers, asparagus,
Buffalo Peak feta, roasted lemon vinaigrette.
grilled chicken + 9 | steak or salmon + 18

Charcuterie & Cheese Board 28

assortment of cured meats and cheeses, pear butter,
mustard, grilled bread

Heirloom Tomato Gazpacho 14

crutons, radish, cilantro

MAINS

Chef's Burger with Beef, Grilled Chicken or "Beyond" Meat 22

applewood bacon, LTO, burger sauce, cheese

Fried Chicken Sandwich 22

pickled green tomato, kale, hatch chili aioli, brioche bun

Mains above come with a choice of side:

sweet potato or regular fries
substitute truffle fries, caesar salad, mixed greens + 2

Grilled Salmon 27

seasonal vegetables, roasted lemon vinaigrette

Steak Frites 32

hanger steak, herb fries, smoked butter, bordelaise

TASTY TREATS

House-made Dessert 14
please inquire with your server

Biscotti Bag 9
award-winning pistachio, apricot,
cranberry biscotti

Chocolate Chunk Cookies 7

Ice Cream or Sorbet 7